

Notice of References Cited		Application/Control No.	Applicant(s)/Patent Under Reexamination HAAGENSEN ET AL.	
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U.S. PATENT DOCUMENTS

*		Document Number Country Code-Number-Kind Code	Date MM-YYYY	Name	Classification
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*		Include as applicable: Author, Title Date, Publisher, Edition or Volume, Pertinent Pages)
	U	Shiranita et al., "Grading Meat Quality by Texture Analysis," <u>Proc. 1999 IEEE Int. Conf. on Systems, Man, and Cybernetics</u> , vol. II, Oct. 1999, pp. 958-962.
	V	Shiranita et al., "Grading meat quality by image processing," <u>Pattern Recognition</u> , Vol. 33, No. 1, Jan. 2000, pp. 97-104.
	W	Shiranita et al., "Determination of Meat Quality by Image Processing and Neural Network Techniques," <u>Proc. Ninth IEEE Int. Conf. on Fuzzy Systems</u> , vol. 2, May 2000, pp. 989-992.
*	X	Cross et al., "Beef Carcass Evaluation by Use of a Video Image Analysis System," <u>Journal of Animal Science</u> , Vol. 57, No. 4, 1983, pp. 908-917.

*A copy of this reference is not being furnished with this Office action. (See MPEP § 707.05(a).)
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*	U	Shackelford et al., "MARC Tenderness Classification System," <u>Proc. 1997 Meat Industry Research Conf.</u> , pp. 19-25.
*	V	Shackelford et al., "Coupling of Image Analysis and Tenderness Classification to Simultaneously Evaluate Carcass Cutability, Longissimus Area, Subprimal Cut Weights, and Tenderness of Beef," <u>J. Anim. Sci.</u> , Vol. 76, 1998, pp. 2631-2640.
*	W	Wassenberg et al., "Video Image Analysis Prediction of Total Kilograms and Percent Primal Lean and Fat Yield of Beef Carcasses," <u>J. Anim. Sci.</u> , Vol. 86, 1986, pp. 1609-1616.
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